

### **AMENDMENTS TO THE SPECIFICATION**

Please insert the following headings and paragraph after the title on page 1:

#### **CROSS REFERENCE TO RELATED APPLICATIONS**

This application is a 371 national stage application of International Application No. PCT/EP03/05737 filed June 2, 2003 which claims priority to German Application No. 10225619.5 filed June 7, 2002.

#### **BACKGROUND OF THE INVENTION**

##### **Field of the Invention**

Please insert the following heading on page 1, before line 10:

##### **Description of Related Art**

Please insert the following paragraph and heading on page 2 after line 5:

The subject matter of US-A 3,965,537 is a tubular foodstuff casing composed of edible material, the casing being shirred in sections. The edible material is generally collagen, i.e. a natural protein. Each of the sections has been closed at one end via one rounded, one oblique, or two obliquely meeting seams, preferably produced via heat-sealing.

DE-U 201 19 904 discloses a tubular sausage casing composed of plastics material, the casing being closed at one end via a welded seam. The welded seam may have been produced via ultrasound, high-frequency welding, or heat impulse welding. In addition, a U-shaped adhesive tape generally surrounds the closed end region. The result is that the end of the sausage casing is particularly leakproof, and discharge of liquid is prevented.

#### **SUMMARY OF THE INVENTION**

Please insert the following heading on page 2, after line 21:

DETAILED DESCRIPTION OF A PREFERRED EMBODIMENT

Please amend the paragraph on page 2, beginning on line 23:

The present invention therefore provides sections of a tubular foodstuff casing closed at one end with a flat transverse seam, wherein the casing is composed of a heat-sealable polymer material, or has a layer or a coating thereof on the inner side, or wherein the casing is composed of uncoated or coated textile material, composed or knitted material, composed of nonwoven, or composed of non-fiber-reinforced or fiber-reinforced cellulose, where the transverse seam is a jointing seam which is a sealed seam or adhesive seam. ~~[[t]]~~The seam is a jointing seam. The jointing seam is preferably a sealed seam, welded seam, or adhesive seam.

Please insert the following paragraph on page 7, after line 10:

Markings printed onto the foodstuff casing (print marks) and corresponding scanning sensors can be used to control precisely where the flat sealed seam or adhesive seam is to be produced.